

GRANDI

PRIMITIVO DI MANDURIA DOP

Primitivo di Manduria Intense red.

Winemaking: maceration at controlled temperature of 26°-28°C.

After malolactic fermentation, aged in French barrels and American barriques for at least 10 months.

Bouquet of ripe red fruits, cloves, black cherries preserved under spirits, with aromas of toasted almonds and coffee. On the palate, ripe and velvety tannins with intense body.

Meditation wine that perfectly pairs with red meat and game.

Alcohol: 14,5% vol.

Volume: 750ml

